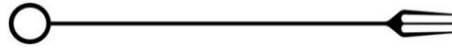


IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunchy celery

Lumache al Latte
snails, smoked herbs, cow udder, horseradish sauce

— Raviolo Torino
filled with pork, veal and rabbit ragout, veal jus

Coniglio e Carota
rabbit loin, morels mushrooms, millefeuille,
puree, crunchy carrots

— Vitello
veal fillet, Saras del Fen cheese, silene herbs, cherry liquor

— Latte e Polenta
milk, polenta, hazelnut, gorgonzola cheese,
medlars, mint, pop corn, kefir, Caprimo

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 50
5 glasses euro 70